



JOYBASE PASSION CREAM 50 6

White base for milk ice cream, with non-hydrogenated vegetable fats. It guarantees a creamy and dense structure of ice cream. Designed for both hot-process and cold-process making.

PRODUCT DETAILS

COD 01070683

CLAIMS

DIRECTIONS FOR USE

JOYBASE PASSION CREAM 50 _____ g 50
sugar _____ g 230/250
milk _____ l 1

Mix JOYBASE PASSION CREAM 50 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion.

JOYBASE PASSION CREAM 50 can be used both with hot process pasteurizing it at 85°C and with cold process directly into batch freezer.

Close carefully the bag after each use.

TECHNICAL DENOMINATION

semifinished product for ice cream.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

